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87 recipes & tips

SUMMER'S BEST
TOMATO PIE
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THE PERFECT

FRIED GREEN TOMATOES

One of the most anticipated dishes of the summer, fried green tomatoes are a cast-iron staple. Sliced thick, dipped, dredged, and fried to perfection, these beauties are perfect on their own, but are even better served with one of our tasty toppings. Follow these tips to ensure your Southern treats are golden, crisp, and delicious.

TOMATO TIPS

- Store green tomatoes in the refrigerator until you're ready to use them. This will prevent the tomatoes from ripening.
- Salt green tomato slices before dredging. This draws out moisture so the fried green tomatoes will stay crispy.
- Fried green tomatoes can be kept warm on a wire rack in the oven until ready to serve.

FRIED GREEN TOMATOES

Makes about 6 servings

6 medium green tomatoes (2½ to 3 pounds), sliced ½ inch thick
2 tablespoons kosher salt, divided
2 cups whole buttermilk
2 teaspoons hot sauce
3 cups plain stone-ground cornmeal
1 cup all-purpose flour
1 teaspoon ground black pepper
1 teaspoon onion powder
1 teaspoon garlic powder
Vegetable oil, for frying
Garnish: crumbled cooked bacon
Buttermilk-Dill Dressing, Pimiento Cheese, and Peach Relish (recipes follow), to serve

FIRST Place tomato slices on a wire rack over a baking sheet. Sprinkle with 1 tablespoon salt. Let stand for 30 minutes. Pat dry with paper towels.
NEXT In a shallow dish, whisk together buttermilk and hot sauce. In a shallow pan, whisk together cornmeal, flour, pepper, onion powder, garlic powder, and remaining 1 tablespoon salt.
NEXT Dip each tomato slice in buttermilk mixture, letting excess drip off. Dredge in cornmeal mixture, gently pressing mixture into tomatoes. Repeat procedure once for each tomato slice. Return tomatoes to prepared rack.
LAST In a large cast-iron skillet, pour oil to halfway full, and heat over medium-high heat until a deep-fry thermometer registers 360°. Working in batches, place tomatoes in hot oil, being careful to avoid overcrowding pan. Fry, turning occasionally, until golden brown, about 2 minutes. (Adjust heat as needed to maintain 360°.) Remove tomatoes using a slotted spoon; let drain on prepared rack. Garnish with bacon, if desired. Serve with Buttermilk-Dill Dressing, Pimiento Cheese, and Peach Relish.

BUTTERMILK-DILL DRESSING

Makes about 2 cups

- 1¼ cups whole buttermilk
- ¾ cup mayonnaise
- ¼ cup chopped fresh dill
- 1 tablespoon distilled white vinegar
- ¼ teaspoon kosher salt
- ⅛ teaspoon ground black pepper

FIRST In a medium bowl, whisk together all ingredients. Cover and refrigerate for at least 1 hour or up to 2 days.

PIMIENTO CHEESE

Makes about 2 cups

- 1 (8-ounce) block sharp Cheddar cheese, shredded
- 1 (4-ounce) jar diced pimientos, drained
- ⅓ cup toasted pecans, chopped
- ⅓ cup mayonnaise
- ¼ teaspoon garlic powder
- ¼ teaspoon kosher salt
- ¼ teaspoon ground black pepper

FIRST In a medium bowl, stir together all ingredients. Cover and refrigerate for at least 1 hour or up to 2 days.

PEACH RELISH

Makes about 2 cups

- 2 cups chopped fresh peaches
- ¼ cup toasted pecans, chopped
- 3 tablespoons finely chopped red onion
- 3 tablespoons chopped green onion
- 1 tablespoon red wine vinegar
- 1 teaspoon firmly packed light brown sugar
- ⅛ teaspoon kosher salt
- ⅛ teaspoon ground black pepper

FIRST In a medium bowl, stir together all ingredients. Cover and refrigerate for at least 30 minutes or up to 2 hours.

FRIED COCONUT CATFISH NUGGETS

Makes 4 to 6 servings

3 large eggs, lightly beaten
1½ cups all-purpose flour
1½ cups sweetened flaked coconut
1½ cups panko (Japanese bread crumbs)
1½ teaspoons plus ⅛ teaspoon kosher salt, divided
¼ teaspoon ground black pepper
1½ pounds catfish fillets, cut into 1-inch pieces
Vegetable oil, for frying
⅔ cup orange marmalade
2 tablespoons water
1 tablespoon chopped green onion
1 tablespoon fresh ground chili paste*
1 teaspoon soy sauce

FIRST In a shallow dish, place eggs. In another shallow dish, stir together flour, coconut, bread crumbs, 1½ teaspoons salt, and pepper. Working in batches, dip fish in egg, letting excess drip off. Dredge in flour mixture, shaking off excess.
NEXT In a large cast-iron skillet, pour oil to a depth of 2 inches, and heat over medium heat until a deep-fry thermometer registers 350°. Fry fish in batches, turning occasionally, until golden brown, about 2 minutes. Remove fish using a slotted spoon, and let drain on paper towels.
LAST In a medium bowl, whisk together marmalade, 2 tablespoons water, green onion, chili paste, soy sauce, and remaining ⅛ teaspoon salt. Serve with catfish.

**We used Sambal Oelek.*

BEER CHEESE DIP WITH BACON

Makes 6 servings

4 ounces cream cheese, softened
¾ cup shredded smoked Cheddar cheese
¾ cup shredded mozzarella cheese
6 cloves roasted garlic
2 tablespoons fresh lemon juice
2 teaspoons cornstarch
1 teaspoon chili sauce
¼ cup beer*
Garnish: crumbled cooked bacon
Pretzels, to serve

FIRST Preheat oven to 350°. Spray a 6-inch cast-iron skillet with cooking spray.
NEXT In a large bowl, beat cream cheese, Cheddar, mozzarella, garlic, lemon juice, cornstarch, and chili sauce with a mixer at low speed until combined, about 2 minutes. Add beer, and beat until combined. Pour into prepared skillet.
LAST Bake until lightly golden brown, about 15 minutes. Garnish with bacon, and serve warm with pretzels, if desired.

**We used Stone IPA from Stone Brewing.*

GRILLED PARMESAN CORN

Makes 8 servings

8 ears fresh corn, shucked and halved
2 tablespoons olive oil
½ teaspoon kosher salt
½ teaspoon ground black pepper, divided
⅓ cup mayonnaise
1 teaspoon lemon zest
¼ teaspoon smoked paprika
½ cup grated Parmesan cheese

FIRST Brush corn with oil, and sprinkle with salt and ¼ teaspoon pepper. Heat a cast-iron grill pan over medium-high heat until hot. Add corn, and cook until slightly charred, about 8 minutes, turning every 2 minutes.
LAST In a small bowl, stir together mayonnaise, zest, and paprika until smooth. Remove corn from skillet, and brush with mayonnaise mixture. Sprinkle with cheese and remaining ¼ teaspoon pepper.

CHEERWINE BARBECUE WINGS

Makes about 4 servings

- **1 (12-ounce) bottle Cheerwine soda**
- **1 cup barbecue sauce**
- **1 tablespoon hot sauce**
- **2 pounds chicken wings**
- **1 tablespoon canola oil**
- **2 teaspoons kosher salt**
- **1 teaspoon ground black pepper**

FIRST Preheat oven to 400°.
NEXT In a medium saucepan, bring Cheerwine to a boil over medium-high heat. Cook until reduced to ½ cup, about 15 minutes. Remove from heat. Stir in barbecue sauce and hot sauce until combined.
NEXT Cut off and discard wing tips; cut wings in half at joint.
NEXT In a 12-inch cast-iron skillet, heat oil over medium heat. Sprinkle chicken with salt and pepper. Add chicken to skillet; cook until browned on all sides, about 10 minutes. Remove from heat. Add barbecue sauce mixture, stirring to coat.
LAST Bake until chicken is cooked through, about 10 minutes.

SKILLET-ROASTED TOMATO CROSTINI

Makes 6 to 8 servings

2 (16-ounce) packages heirloom cherry tomatoes
2 tablespoons extra-virgin olive oil
1½ teaspoons Italian seasoning
1 teaspoon minced garlic
½ teaspoon kosher salt
½ teaspoon crushed red pepper
Garnish: fresh basil, fresh oregano
Goat cheese and toasted baguette slices, to serve

FIRST Preheat oven to 275°. Line a 12-inch cast-iron skillet with parchment paper.
NEXT Add tomatoes to prepared skillet; drizzle with oil. Sprinkle with Italian seasoning, garlic, salt, and red pepper.
LAST Bake for 1½ to 2 hours, stirring once. Garnish with basil and oregano, if desired. To serve, spread goat cheese on toasted baguette slices, and top with roasted tomatoes.

CRUNCHY GRITS-FRIED DILL PICKLES

Makes about 4 servings

Vegetable oil, for frying
1 cup whole milk
2 tablespoons spicy brown mustard
2 teaspoons hot sauce, plus more to serve
1 cup all-purpose flour
½ cup stone-ground grits
1 teaspoon kosher salt, plus more for seasoning
1 (16-ounce) jar dill pickle slices, drained
Ground black pepper, to taste

FIRST In a small cast-iron Dutch oven, pour oil to fill halfway. Heat over medium heat until a deep-fry thermometer registers 350°.
NEXT In a medium bowl, whisk together milk, mustard, and hot sauce. In a shallow dish, combine flour, grits, and salt. Working in batches, dip pickle slices in milk mixture, letting excess drip off. Dredge in flour mixture, tossing gently to coat.
LAST Fry pickles in batches, turning occasionally, until golden brown, 2 to 3 minutes. (Adjust heat if necessary to maintain 350°.) Remove pickles using a slotted spoon, and let drain on paper towels. Season with salt and pepper. Serve with hot sauce.

APRICOT GINGER-GLAZED SAUSAGE BITES

Makes 6 to 8 servings

- ½ cup apricot preserves
- 1 tablespoon grated fresh ginger
- 1 teaspoon honey
- 2 teaspoons vegetable oil
- 2 (14-ounce) packages kielbasa, cut into 1-inch-thick slices
- Tangy Mustard Dip (recipe follows)

FIRST In a large bowl, whisk together preserves, ginger, and honey. Set aside.
LAST In a 12-inch cast-iron skillet, heat oil over medium heat. Add sausage; cook, stirring frequently, until browned, 6 to 8 minutes. Remove sausage using a slotted spoon, and transfer to bowl with preserves mixture; toss to coat. Serve with Tangy Mustard Dip.

TANGY MUSTARD DIP

Makes about 1 cup

- ½ cup sour cream
- 2 tablespoons Dijon mustard
- 2 tablespoons honey
- 1 tablespoon mayonnaise
- 2 teaspoons prepared horseradish

FIRST In a small bowl, stir together all ingredients. Cover and refrigerate for 1 hour before serving.

GRILLED WATERMELON

Makes 8 servings

2 teaspoons kosher salt
1 teaspoon ground red pepper
8 (1-inch-thick) watermelon slices
Peach Salsa (recipe follows)
Balsamic Vinegar Reduction (recipe follows)
Garnish: crumbled feta cheese

FIRST Heat a cast-iron grill pan over medium heat.
NEXT In a small bowl, combine salt and red pepper. Sprinkle over both sides of watermelon slices. Place half of watermelon slices on grill pan, and cook until grill marks form, about 2 minutes per side. Repeat with remaining slices.
LAST Serve topped with Peach Salsa and Balsamic Vinegar Reduction. Garnish with feta, if desired.

PEACH SALSA

Makes 6 to 8 servings

2 medium fresh peaches, peeled, pitted, and diced
1 large tomato, diced
1 small red onion, diced
1 jalapeño pepper, seeded and diced
2 tablespoons chopped fresh cilantro
1 tablespoon fresh lime juice
½ teaspoon kosher salt
¼ teaspoon ground black pepper

FIRST In a medium bowl, toss together all ingredients. Cover and refrigerate for up to 3 days.

BALSAMIC VINEGAR REDUCTION

Makes about ¼ cup

½ cup white balsamic vinegar
2 teaspoons honey

FIRST In a small saucepan, bring vinegar and honey to a boil over medium-high heat. Reduce heat to medium; simmer, stirring occasionally, until thick enough to coat the back of a spoon, 8 to 10 minutes. Let cool completely. Cover and refrigerate for up to 1 week.

CREAMED CORN FRITTERS

Makes about 40

1 (14.75-ounce) can cream-style corn
1 (15.25-ounce) can whole corn kernels, drained
1¼ cups all-purpose flour, divided
1½ teaspoons salt, divided
1 teaspoon ground black pepper, divided
1½ cups plain yellow cornmeal
1 tablespoon sugar
¼ teaspoon ground red pepper
1 cup whole milk
1 large egg
Canola or peanut oil, for frying
Pepper jelly, to serve

FIRST Line a baking sheet with parchment paper.
NEXT In a medium bowl, stir together cream-style corn, corn kernels, ¼ cup flour, ½ teaspoon salt, and ½ teaspoon black pepper. Using a tablespoon, scoop mixture into small mounds, and place on prepared pan. Freeze until firm, 1 to 2 hours.
NEXT Place cornmeal in a small bowl. In another small bowl, combine sugar, red pepper, remaining 1 cup flour, remaining 1 teaspoon salt, and remaining ½ teaspoon black pepper. In a medium bowl, whisk together milk and egg.
NEXT In a large stockpot or Dutch oven, pour oil to a depth of 3 inches, and heat over medium heat until a deep-fry thermometer registers 350°.
LAST Dredge frozen corn in sugar mixture, shaking off excess. Dip in milk mixture, letting excess drip off. Dredge in cornmeal, shaking off excess. Working in batches, drop fritters into hot oil, and fry until golden brown, about 4 minutes. Let drain on paper towels. Serve with pepper jelly.

CHEDDAR AND SMOKED GOUDA JALAPEÑO POPPERS

Makes 12

12 jalapeño peppers
4 ounces cream cheese, softened
1 cup shredded Cheddar cheese
1 cup shredded smoked Gouda cheese
1 teaspoon chili sauce
4 cups vegetable oil
1 cup fine seasoned bread crumbs
1 teaspoon kosher salt
1 teaspoon ground black pepper
3 large eggs

FIRST Slice each pepper from stem to tip, cutting to but not through opposite end. Make a crosswise incision at stem end, forming a "T." Remove seeds from each pepper.
NEXT In a large bowl, beat cream cheese, Cheddar, Gouda, and chili sauce with a mixer at medium speed until well combined. Fill each pepper with cheese mixture, and pinch closed.
NEXT Preheat oven to 200°. Line a baking sheet with parchment paper.
NEXT In a cast-iron Dutch oven, heat oil over medium heat until a deep-fry thermometer registers 325°.
NEXT In a medium bowl, whisk together bread crumbs, salt, and pepper. In a small bowl, whisk eggs. Dip peppers in egg, letting excess drip off. Dredge in bread crumb mixture, shaking off excess. Dip in egg, and dredge in bread crumb mixture again.
LAST Using a slotted spoon, place 4 peppers at a time into hot oil. Fry until golden brown, 5 to 6 minutes. Transfer to prepared pan. Keep warm in oven until ready to serve.

cast-iron
SIDES
THESE SIMPLE & HEARTY SIDES MAY
JUST OUTSHINE THE MAIN DISH

SQUASH CASSEROLE
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THE PERFECT

TOMATO PIE

Bursting with melty cheese and ripe tomatoes, this savory pie is a classic for good reason. We use a cast-iron skillet to achieve that essential, ultra-crisp crust to contrast the irresistible filling in each heavenly bite. But there's a non-negotiable key to mastering this mouthwatering pie: Salt those tomatoes! This step prevents soggy slices, ensuring the perfect texture in every forkful of cheesy-tomato goodness.

TOMATO PIE TIPS

- Refrigerating the piecrust before baking helps it hold its shape and bake up flaky and delicious.
- Salting and draining the tomato slices before using helps draw out extra liquid that could result in a soggy pie.
- Make sure to let the baked pie rest for at least 30 minutes before slicing to ensure the center sets up, creating the ultimate sliceable pie.

CLASSIC TOMATO PIE

Makes 6 to 8 servings

½ (14.1-ounce) package refrigerated piecrusts
2½ pounds assorted heirloom tomatoes, sliced ¼ inch thick, seeds removed
2 teaspoons kosher salt, divided
1 cup grated Gruyère cheese
1 cup shredded Monterey Jack cheese
¾ cup mayonnaise
1 large egg, lightly beaten
½ cup fresh basil, thinly sliced
1 tablespoon chopped fresh thyme
¼ teaspoon ground black pepper
1 cup chopped red onion
Garnish: chopped fresh thyme or basil

FIRST Press piecrust into bottom and up sides of a 10-inch cast-iron skillet. Fold edges under, and crimp as desired. Refrigerate for 30 minutes.
NEXT Place tomato slices on paper towels; sprinkle with 1 teaspoon salt. Let stand at room temperature for 30 minutes.
NEXT Preheat oven to 425°.
NEXT In a medium bowl, stir together cheeses, mayonnaise, egg, basil, thyme, pepper, and remaining 1 teaspoon salt. Sprinkle red onion over prepared crust; top with one-third of cheese mixture. Layer half of tomatoes in an overlapping pattern; top with one-third of cheese mixture. Repeat with remaining tomatoes and remaining cheese mixture.
LAST Bake until golden brown and center is set, 40 to 45 minutes. Let cool completely. Garnish with basil and thyme, if desired.

COVER
RECIPE

FRIED OKRA

Makes 8 to 10 servings

1 cup whole buttermilk
2 tablespoons hot sauce
2 cups all-purpose flour
1 cup plain yellow cornmeal
3 teaspoons kosher salt, divided
1 teaspoon ground black pepper
½ teaspoon ground red pepper
Vegetable oil, for frying
2 pounds small to medium fresh okra, halved lengthwise
Hot sauce, to serve

FIRST In a shallow dish, whisk together buttermilk and hot sauce. In another shallow dish, whisk together flour, cornmeal, 1½ teaspoons salt, black pepper, and red pepper.
NEXT In a large Dutch oven, pour oil to a depth of 4 inches, and heat over medium heat until a deep-fry thermometer registers 350°.
NEXT Dip okra in buttermilk mixture, letting excess drip off. Dredge in flour mixture, shaking off excess. Fry okra in batches until golden brown, about 3 minutes. (Adjust heat as needed to maintain 350°.)
LAST Remove okra from Dutch oven, and let drain on paper towels. Sprinkle with remaining 1½ teaspoons salt. Serve with hot sauce.

QUICK SKILLET GREENS WITH SAUSAGE

Makes 6 to 8 servings

1 cup thinly sliced smoked sausage
¾ cup thinly sliced shallot
20 cups firmly packed chopped mustard greens (about 4 small bunches)
½ cup golden raisins
2 tablespoons water
1½ teaspoons fresh lemon juice
2 teaspoons kosher salt
¼ teaspoon ground black pepper

FIRST In a 12-inch cast-iron skillet, cook sausage and shallot over medium heat, stirring occasionally, until lightly browned, about 6 minutes. Add greens, a few handfuls at a time, stirring until wilted after each addition.
NEXT Stir in raisins, 2 tablespoons water, lemon juice, salt, and pepper.
LAST Cover and cook until greens are tender, about 10 minutes.

CORN SPOONBREAD WITH THYME

Makes about 8 servings

2 cups self-rising cornmeal mix
1 (14.75-ounce) can cream-style corn
¾ cup whole milk
¾ cup fresh corn kernels (from about 2 ears corn), divided
½ cup unsalted butter, melted and cooled
4 large eggs
3 tablespoons sugar
1 teaspoon fresh thyme leaves, divided
Butter, to serve

FIRST Preheat oven to 400°. Spray a 10-inch cast-iron skillet with cooking spray.
NEXT In a large bowl, stir together cornmeal mix, cream-style corn, milk, ½ cup corn kernels, melted butter, eggs, sugar, and ½ teaspoon thyme; spoon into prepared skillet. Top with remaining ¼ cup corn kernels and remaining ½ teaspoon thyme.
LAST Bake until a wooden pick inserted in center comes out clean, 25 to 27 minutes. Serve with butter, if desired.

GRILLED OKRA WITH SPICY SOY DIPPING SAUCE

Makes 6 to 8 servings

- **1 pound fresh okra**
- **12 wooden skewers, soaked in water for at least 30 minutes**
- **¼ cup olive oil**
- **1 teaspoon kosher salt**
- **½ cup soy sauce**
- **¼ cup honey**
- **2 tablespoons fresh orange juice**
- **1 tablespoon Sriracha sauce**
- **1 tablespoon whole-grain mustard**

FIRST Spray a cast-iron grill pan with cooking spray. Heat over medium-high heat.
NEXT Thread about 6 okra onto each skewer, piercing near the tops. Thread a second skewer through the bottoms of the okra. Repeat with remaining okra and skewers. Brush okra with oil; sprinkle with salt.
NEXT Grill okra in batches until tender and grill marks form, 3 to 4 minutes per side.
LAST In a medium bowl, whisk together soy sauce, honey, orange juice, Sriracha, and mustard. Drizzle 2 tablespoons sauce over grilled okra. Serve with remaining sauce.

ROOT BEER BAKED BEANS

Makes about 10 servings

- 1 tablespoon vegetable oil
- 1 cup diced yellow onion
- 2 cloves garlic, minced
- 2 (15-ounce) cans pinto beans, drained and rinsed
- 2 (15-ounce) cans red beans, drained and rinsed
- 2 (15-ounce) cans cannellini beans, drained and rinsed
- 2 (12-ounce) bottles root beer
- ½ cup apple cider vinegar
- ½ cup ketchup
- 3 tablespoons firmly packed light brown sugar
- 2 tablespoons Dijon mustard
- 2 teaspoons chili powder
- 1½ teaspoons kosher salt
- 1 teaspoon ground black pepper

FIRST Preheat oven to 400°.
NEXT In a large Dutch oven, heat oil over medium-high heat. Add onion; cook, stirring frequently, until just browned, about 8 minutes. Add garlic; cook for 1 minute. Stir in beans and all remaining ingredients. Bring to a boil.
LAST Transfer pot to oven, and bake, uncovered, until liquid thickens, about 45 minutes. Stir before serving.

LODGE

COLLARD GREENS GRATIN

Makes 6 to 8 servings

- **1½ pounds chopped collard greens, stems removed**
- **6 slices thick-cut bacon, cut into 2-inch pieces**
- **1 large yellow onion, thinly sliced**
- **3 cloves garlic, minced**
- **3 tablespoons all-purpose flour**
- **2 cups whole milk**
- **1 cup shredded sharp white Cheddar cheese, divided**
- **1 teaspoon kosher salt**
- **½ teaspoon dry mustard**
- **⅛ teaspoon crushed red pepper**
- **½ cup crumbled cornbread**

FIRST Preheat oven to 400°.
NEXT Bring a large saucepan of water to a boil over high heat. Add collard greens; cook for 4 minutes. Immediately drain, and rinse with cold water. Drain again; squeeze dry.
NEXT In a 10-inch cast-iron skillet, cook bacon over medium heat until crisp. Remove bacon using a slotted spoon, and let drain on paper towels, reserving drippings in skillet.
NEXT Add onion and garlic to skillet. Cook, stirring occasionally, until golden brown, about 15 minutes. Stir in flour; cook for 1 minute. Gradually stir in milk; cook, stirring constantly, until thickened, about 5 minutes. Add ¾ cup cheese, salt, mustard, and red pepper. Add collard greens, stirring until combined. Top with bacon, cornbread, and remaining ¼ cup cheese.
LAST Bake until golden brown, about 15 minutes.

BROCCOLI-RICE CASSEROLE

Makes about 6 servings

- **5 cups roughly chopped fresh broccoli florets**
- **1½ cups converted rice,* cooked according to package directions**
- **2 cups shredded sharp Cheddar cheese, divided**
- **1 cup sour cream**
- **½ cup mayonnaise**
- **1 tablespoon Creole mustard**
- **1 teaspoon kosher salt**
- **½ teaspoon onion powder**
- **½ teaspoon garlic powder**
- **¼ teaspoon ground black pepper**
- **¼ cup fresh bread crumbs, toasted**
- **¼ cup freshly grated Parmesan cheese**

FIRST Preheat oven to 350°.
NEXT Bring a medium saucepan of water to a boil over high heat. Add broccoli, and cook until crisp-tender, about 3 minutes. Drain.
NEXT In a large bowl, combine broccoli, cooked rice, 1 cup Cheddar, sour cream, mayonnaise, mustard, salt, onion powder, garlic powder, and pepper. Spoon mixture into a 10-inch cast-iron skillet. Loosely cover with foil.
LAST Bake until bubbly, 25 to 30 minutes. Sprinkle with bread crumbs, Parmesan, and remaining 1 cup Cheddar. Bake, uncovered, until cheeses are melted, about 8 minutes more.

**We used Uncle Ben's Converted Rice.*

ULTIMATE SOUTHERN MAC AND CHEESE

Makes 10 to 12 servings

- ½ cup unsalted butter
- ½ cup all-purpose flour
- ⅔ cup minced yellow onion
- 4 cups whole milk
- 4½ cups shredded sharp white Cheddar cheese, divided
- 2½ cups shredded smoked Gouda cheese, divided
- 1 pound thick-cut bacon, cooked and crumbled
- 3 tablespoons whole-grain mustard
- 2 tablespoons chopped fresh parsley
- 1½ teaspoons kosher salt
- ½ teaspoon ground black pepper
- ½ teaspoon ground red pepper
- ¼ teaspoon grated fresh nutmeg
- 1 (16-ounce) package elbow pasta, cooked according to package directions

FIRST Preheat oven to 350°.
NEXT In a 12-inch cast-iron skillet, melt butter over medium-high heat. Add flour, whisking to combine. Cook, whisking constantly, until mixture is light brown, about 15 minutes. Add onion; cook, stirring frequently, until tender, 3 to 4 minutes. Add milk; cook, stirring frequently, until mixture begins to thicken, about 8 minutes.
NEXT Add 4 cups Cheddar, 1¾ cups Gouda, cooked bacon, mustard, parsley, salt, black pepper, red pepper, and nutmeg, stirring until cheeses are melted. Stir in cooked pasta; top with remaining ½ cup Cheddar and remaining ¾ cup Gouda.
LAST Bake until browned and bubbly, 20 to 25 minutes.

CORN STICKS WITH OKRA

Makes 18

- **¼ cup unsalted butter**
- **1 cup thinly sliced okra**
- **½ cup fresh or thawed frozen corn kernels**
- **1½ tablespoons chopped shallot**
- **1½ teaspoons chopped garlic**
- **1 (6-ounce) package cornbread mix**
- **1 (14.5-ounce) can cream-style corn**
- **½ cup whole buttermilk**
- **1 large egg, lightly beaten**
- **3 tablespoons corn oil**
- **¼ teaspoon Cajun seasoning**

FIRST Preheat oven to 375°. Spray 3 (6-well) cast-iron corn stick pans with cooking spray. Place pans in oven to preheat.

NEXT In a medium saucepan, melt butter over medium heat. Add okra, corn kernels, shallot, and garlic; cook, stirring occasionally, until tender, about 8 minutes.

NEXT In a medium bowl, stir together cornbread mix, cream-style corn, buttermilk, egg, oil, and Cajun seasoning. Stir in okra mixture. Spoon batter into hot pans, filling wells about three-fourths full.

LAST Bake until golden brown, about 30 minutes. Let cool in pans for 10 minutes; serve warm.

SOUTHERN BUTTERBEANS

Makes 6 to 8 servings

- **2 tablespoons bacon drippings**
- **1 cup chopped yellow onion**
- **2 cloves garlic, minced**
- **1½ pounds fresh butterbeans**
- **4 cups unsalted chicken broth**
- **1 cup water**
- **2 teaspoons kosher salt**
- **½ teaspoon ground black pepper**
- **3 dried bay leaves**

FIRST In a small Dutch oven, heat bacon drippings over medium-high heat. Add onion; cook until tender, about 5 minutes. Add garlic; cook until fragrant, about 1 minute. Add beans, broth, 1 cup water, salt, pepper, and bay leaves; bring to a boil over high heat.

LAST Reduce heat to medium; simmer, stirring occasionally, until beans are tender, 45 minutes to 1 hour. Remove bay leaves before serving.

SMOKY BLACK-EYED PEAS

Makes 8 to 10 servings

- **1½ pounds fresh black-eyed peas**
- **1 smoked ham hock**
- **4 cups water**
- **1 cup unsalted chicken broth**
- **2 cloves garlic, minced**
- **1 tablespoon kosher salt**
- **2 teaspoons ground black pepper**
- **¼ teaspoon crushed red pepper**

FIRST In a medium Dutch oven, bring all ingredients to a boil over high heat. Reduce heat to medium; simmer, stirring occasionally, until peas are tender, 1 hour to 1 hour and 15 minutes. Remove ham hock before serving.

CREAMED CORN

Makes about 4 servings

- **3 slices bacon**
- **3½ cups fresh corn kernels**
- **2 teaspoons cornstarch**
- **1 teaspoon sugar**
- **¾ cup heavy whipping cream**
- **¼ teaspoon kosher salt**
- **¼ teaspoon ground black pepper**
- **2 tablespoons chopped green onion**

FIRST In a medium skillet, cook bacon over medium heat until crisp. Remove bacon, and let drain on paper towels, reserving 2 tablespoons drippings in skillet. Let bacon cool; crumble.
NEXT Add corn to skillet; cook for 5 minutes, stirring frequently. Sprinkle cornstarch and sugar over corn; stir in cream.
LAST Bring to a boil over medium-high heat, stirring frequently. Reduce heat to medium-low; simmer for 2 minutes. Stir in salt and pepper. Remove from heat. Sprinkle bacon and green onion over corn mixture.

SQUASH CASSEROLE

Makes 10 to 12 servings

- **10 cups sliced yellow squash (about 3 pounds)**
- **1½ cups chopped yellow onion**
- **3 cups water**
- **3 cups chicken broth**
- **1 (10.5-ounce) can cream of mushroom soup**
- **1 cup shredded Cheddar cheese, divided**
- **½ cup sour cream**
- **2 tablespoons unsalted butter, melted**
- **1 large egg, lightly beaten**
- **1½ teaspoons kosher salt**
- **½ teaspoon ground black pepper**
- **¼ teaspoon garlic powder**
- **1½ cups lightly crushed buttery round crackers, divided**

FIRST Preheat oven to 350°. Spray a 10-inch cast-iron skillet with cooking spray.
NEXT In a large Dutch oven, bring squash, onion, 3 cups water, and broth to a boil over medium-high heat. Reduce heat to medium-low, and simmer until squash is tender, about 7 minutes. Drain well.
NEXT In a large bowl, stir together soup, ½ cup cheese, sour cream, melted butter, egg, salt, pepper, and garlic powder. Gently fold in squash mixture until combined. Spoon half of squash mixture into prepared skillet. Sprinkle with half of crushed crackers. Top with remaining squash mixture, remaining crushed crackers, and remaining ½ cup cheese.
LAST Bake until cheese is melted, about 25 minutes.

skillet
SUPPERS
YOU CAN'T GO WRONG WITH THESE
EASY SKILLET MEALS

CAST-IRON
CHICKEN CACCIATORE
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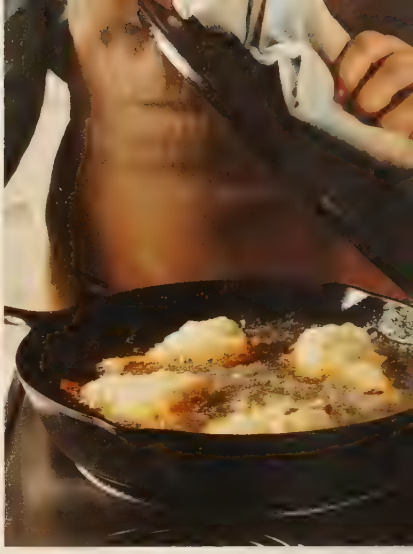

THE PERFECT

FRIED CHICKEN

Golden brown and blissfully crisp, fried chicken has a longstanding relationship with cast iron. Although there are as many recipes for fried chicken as there are Southern grandmothers, here are a few tips to help your fried chicken come out perfect, every time.

FRIED CHICKEN TIPS

- Let the chicken stand at room temperature for 30 minutes before frying; it helps the meat cook quicker and more evenly.
- After dredging, let the chicken rest on a wire rack for 15 minutes before frying. This step yields an extra-crispy crust.
- Heat the oil to 365° to make up for the temperature drop that occurs when you add the chicken to the skillet. Maintain the temperature at 350° for even cooking.

CLASSIC FRIED CHICKEN

Makes 8 pieces

1½ cups whole buttermilk
2 tablespoons hot sauce
2 tablespoons kosher salt, divided
1 (3½-pound) whole chicken, cut into 8 pieces
1 cup quick-mixing flour*
1 cup all-purpose flour
2 teaspoons ground black pepper
4 cups vegetable oil

FIRST In a large bowl, stir together buttermilk, hot sauce, and 1 tablespoon salt. Add chicken; cover and refrigerate for at least 4 hours or up to 24 hours.
NEXT In a shallow dish, whisk together flours, pepper, and remaining 1 tablespoon salt. Dredge chicken in flour mixture, shaking off excess. Place on a wire rack; let stand for 15 minutes.
LAST In a large cast-iron skillet, heat oil over medium heat until a deep-fry thermometer registers 365°. Place half of chicken, skin side down, in skillet. Cover and fry for 5 to 8 minutes; uncover, and turn chicken. Fry until a meat thermometer registers 165°, 6 to 10 minutes more. Let drain on paper towels. Repeat with remaining chicken.

**We used Wondra.*

PAELLA WITH SHRIMP AND MUSSELS

Makes 12 to 15 servings

7 cups chicken broth
1½ teaspoons saffron threads, crushed
½ cup canola oil
2 cups chopped yellow onion
1 cup chopped yellow bell pepper
¼ cup chopped garlic
3 cups long-grain rice
2 teaspoons smoked paprika
1½ teaspoons kosher salt
½ teaspoon ground black pepper
1 (28-ounce) can whole tomatoes, drained and chopped
1 pound medium fresh shrimp, peeled and deveined
1 pound fresh mussels, scrubbed
1 (4-ounce) jar diced pimientos, drained
½ cup frozen sweet peas
⅓ cup chopped fresh parsley
Lemon slices, to serve

FIRST In a large saucepan, bring broth to a simmer. Remove from heat. Add saffron; cover and let stand for 10 minutes.
NEXT In a 15-inch cast-iron skillet, heat oil over medium-high heat. Add onion and bell pepper; cook, stirring occasionally, until lightly browned, about 3 minutes. Add garlic; cook for 1 minute. Add rice; cook for 2 minutes. Stir in paprika, salt, pepper, and 6 cups broth mixture; bring to a boil. Reduce heat to medium-low; cover tightly with foil. Cook, stirring once, until rice is almost tender, about 15 minutes.
NEXT Stir in tomatoes and remaining 1 cup broth mixture; arrange shrimp and mussels, hinge side down, over rice mixture. Sprinkle with pimientos and peas. Bring to a boil over medium-high heat. Reduce heat to medium-low. Cover tightly with foil, and cook until shrimp are pink and firm and mussels open, about 10 minutes more.
LAST Remove from heat; let stand for 5 minutes before serving. (Discard unopened mussels.) Sprinkle with parsley, and serve with lemon slices.

STEWED OKRA WITH CHICKEN, TOMATOES, AND CHICKPEAS

Makes about 6 servings

- **4 tablespoons olive oil, divided**
- **1½ pounds boneless skinless chicken breasts**
- **1 medium yellow onion, thinly sliced**
- **2 cloves garlic, minced**
- **5 cups chopped fresh okra**
- **1 (28-ounce) can diced tomatoes**
- **2 cups chicken broth**
- **½ cup golden raisins**
- **2 tablespoons fresh lemon juice**
- **1 tablespoon curry powder**
- **2 teaspoons sugar**
- **2 teaspoons kosher salt**
- **½ teaspoon ground black pepper**
- **1 (16-ounce) can chickpeas, drained and rinsed**

FIRST In a large enamel-coated cast-iron Dutch oven, heat 2 tablespoons oil over medium-high heat. Cook chicken until browned, 4 to 5 minutes per side. Remove chicken from pan, and set aside.

NEXT Heat remaining 2 tablespoons oil over medium heat. Add onion and garlic; cook until softened, 3 to 4 minutes. Return chicken to pan. Add okra, tomatoes, and broth; cover and cook until chicken is cooked through, about 20 minutes. Add raisins, lemon juice, curry, sugar, salt, and pepper, stirring well. Cover and cook for 10 minutes.

LAST Using two forks, shred chicken into large chunks; stir in chickpeas, and cook until heated through.

CHICKEN AND GREENS CASSEROLE

Makes about 6 servings

- 1 cup self-rising flour
- ¼ cup plain cornmeal
- ⅓ cup unsalted butter, cubed
- ½ cup plus 2 tablespoons whole buttermilk, divided
- 1 tablespoon canola oil
- 1 cup chopped smoked sausage
- 1 cup chopped yellow onion
- ½ cup chopped green bell pepper
- 6 cups lightly packed chopped fresh turnip greens
- ¾ pound shredded rotisserie chicken
- 1 (15-ounce) can pinto beans, drained and rinsed
- 1 (14.5-ounce) can diced tomatoes, drained
- ¾ cup chicken broth
- ½ cup barbecue sauce
- 1 tablespoon distilled white vinegar
- ¼ teaspoon kosher salt
- ¼ teaspoon crushed red pepper

FIRST Preheat oven to 400°.

NEXT In a medium bowl, whisk together flour and cornmeal. Using two forks or a pastry blender, cut in butter until mixture is crumbly with some pea-size pieces of butter remaining. Add ½ cup buttermilk, stirring until a soft dough forms. Set aside.

NEXT In a 12-inch cast-iron skillet, heat oil over medium heat. Add sausage, onion, and bell pepper; cook, stirring occasionally, until lightly browned, about 7 minutes. Add greens; cook until slightly wilted, about 2 minutes. Stir in chicken, beans, tomatoes, broth, barbecue sauce, vinegar, salt, and red pepper.

NEXT Bring chicken mixture to a simmer over medium heat. Stir topping, adding remaining 2 tablespoons buttermilk to loosen, if needed. Drop topping by tablespoonfuls 1 inch apart over simmering chicken mixture.

LAST Bake until topping is lightly browned and cooked through, about 15 minutes.

CAST-IRON CHICKEN CACCIATORE

Recipe courtesy of Martha McMillin
Makes about 4 servings

6 to 8 bone-in skin-on whole chicken pieces
Kosher salt, to taste
Ground black pepper, to taste
½ cup all-purpose flour
¼ cup canola oil
2 red bell peppers, chopped
2 green bell peppers, chopped
1 medium yellow onion, diced
3 to 4 cloves garlic
2 cups assorted mushrooms (cremini or shiitakes)
Crushed red pepper, to taste
Fresh thyme, to taste
½ cup dry white wine
2 cups crushed tomatoes
Hot cooked pasta, to serve
Garnish: grated Parmesan cheese, fresh thyme

FIRST Preheat oven to 375°.
NEXT Pat chicken dry with paper towels. Season with salt and pepper; dredge in flour.
NEXT In a 12-inch cast-iron skillet, heat oil over medium heat. Add chicken, skin side down; cook until browned, 3 to 4 minutes per side. Remove from heat; set aside.
NEXT Drain half of drippings; discard. Place skillet back over medium heat. Add bell peppers, onion, and garlic; cook for 1 minute, stirring occasionally. Add mushrooms; cook for 1 minute, stirring constantly. Add red pepper and thyme to taste; season with salt and pepper. Add wine, and cook for 2 to 3 minutes, scraping browned bits from bottom of skillet. Bring mixture to a boil. Add tomatoes, stirring to combine. Place chicken back in skillet.
LAST Bake until a meat thermometer inserted in thickest portion registers 160°, 35 to 40 minutes. Serve with hot cooked pasta. Garnish with cheese and thyme, if desired.

PASTALAYA

Makes about 6 servings

2 tablespoons olive oil
1 (1-pound) package smoked sausage,* sliced
1½ pounds large fresh shrimp, peeled and deveined
1 tablespoon plus ¾ teaspoon Creole seasoning, divided
1 cup chopped yellow onion
½ cup chopped green bell pepper
½ cup chopped celery
4 cloves garlic, thinly sliced
1 (28-ounce) can whole plum tomatoes
1 cup low-sodium chicken broth
2 teaspoons dried oregano
1 teaspoon sugar
½ teaspoon kosher salt
1 (16-ounce) box linguine
Garnish: chopped green onion, lemon halves

FIRST In a 12-inch cast-iron skillet, heat oil over medium-high heat. Add sausage; cook, stirring frequently, until browned, about 6 minutes. Remove using a slotted spoon, and set aside. Add shrimp to skillet, and sprinkle with ¾ teaspoon Creole seasoning. Cook, stirring frequently, until just pink, about 2 minutes. Remove from skillet; set aside.
NEXT Add onion, bell pepper, celery, and garlic to skillet; cook, stirring occasionally, until vegetables are just soft, about 5 minutes. Add tomatoes, broth, oregano, sugar, salt, and remaining 1 tablespoon Creole seasoning. Break up tomatoes using a wooden spoon. Bring to a boil; reduce heat, and simmer for 8 minutes.
NEXT Bring a large pot of water to a boil. Cook pasta to al dente according to package directions. Reserve 1 cup pasta water.
LAST Add sausage, shrimp, reserved 1 cup pasta water, and cooked pasta to skillet. Cook, stirring to coat pasta, until shrimp are cooked through, about 3 minutes. Garnish with green onion and lemons, if desired.

**We used Conecuh.*

BOURBON PORK CHOPS WITH GRILLED PEACHES

Makes 4 to 6 servings

- **4 (2-inch-thick) bone-in pork chops**
- **⅓ cup bourbon**
- **3 cloves garlic, minced**
- **3 tablespoons firmly packed light brown sugar**
- **3 tablespoons soy sauce**
- **3 tablespoons whole-grain mustard**
- **5 fresh peaches, halved and pitted**
- **3 shallots, halved**
- **1 cup chicken broth**
- **2 tablespoons unsalted butter**
- **1 tablespoon fresh lemon juice**
- **3 tablespoons thinly sliced fresh basil**

FIRST Place pork chops, bourbon, garlic, brown sugar, soy sauce, and mustard in a resealable plastic bag. Seal bag; refrigerate for at least 8 hours.
NEXT Spray grill rack with nonflammable cooking spray. Preheat grill to high heat (400° to 450°). Preheat a 12-inch cast-iron skillet on grill for 15 minutes. Remove pork from marinade; reserve marinade.
NEXT Grill peaches and shallots directly on grill rack until tender, 2 to 3 minutes per side. Slice, and set aside.
LAST Place pork chops in skillet; cook, covered, for 4 minutes per side. Remove pork from skillet; keep warm. Add reserved marinade and broth to skillet. Bring to a boil; cook, whisking frequently, until slightly thickened, about 5 minutes. Stir in peaches, shallots, butter, and lemon juice; cook 1 minute more. Carefully remove skillet from grill. Stir in basil. Serve peach mixture over pork chops.

FRIED CATFISH & BREAD-AND-BUTTER PICKLES

Makes about 6 servings

2 cups whole buttermilk, divided
2 teaspoons hot sauce, divided
3 cups plain yellow cornmeal
1 cup all-purpose flour
1½ tablespoons kosher salt
1½ teaspoons garlic powder
1½ teaspoons paprika
1 (24-ounce) jar bread-and-butter pickle slices, drained
Vegetable oil, for frying
6 (6-ounce) catfish fillets
Lemon wedges, to serve

FIRST In a medium bowl, combine 1 cup buttermilk and 1 teaspoon hot sauce. In a large shallow dish, whisk together cornmeal, flour, salt, garlic powder, and paprika. Working in batches, dip pickle slices in buttermilk mixture. Dredge in cornmeal mixture, shaking off excess. Discard buttermilk mixture; reserve remaining cornmeal mixture.

NEXT In a large cast-iron skillet, pour oil to a depth of 2 inches, and heat over medium heat until a deep-fry thermometer registers 350°. Fry pickles in batches until golden brown, about 2 minutes, turning occasionally. Remove using a slotted spoon, and let drain on paper towels.

LAST In a medium bowl, combine remaining 1 cup buttermilk and remaining 1 teaspoon hot sauce. Working in batches, dip fish in buttermilk mixture. Dredge in cornmeal mixture, shaking off excess. Fry until golden brown, about 4 minutes, turning occasionally. Let drain on paper towels. Serve with fried pickles and lemon wedges.

BACON-ONION BURGERS

Makes 8

8 slices thick-cut bacon, cut into ½-inch pieces
½ cup chopped red onion
3 pounds ground beef (90% lean)
1½ teaspoons kosher salt
1 teaspoon ground black pepper
8 slices sharp Cheddar cheese
8 hamburger buns
Toppings: romaine lettuce, ketchup, sliced red onion

FIRST In a large cast-iron skillet, cook bacon over medium heat until crisp, about 10 minutes. Remove bacon using a slotted spoon, and let drain on paper towels, reserving drippings in skillet. Add onion to skillet; cook until tender, 2 to 3 minutes. Remove onion with drippings, and let cool completely.
NEXT In a large bowl, combine beef, bacon, onion, salt, and pepper. Divide mixture into 8 portions, and shape each portion into a 5-inch patty.
NEXT In same skillet, cook burgers in batches until desired degree of doneness is reached, 6 to 8 minutes per side. Add cheese during last 1 minute of cooking.
LAST Serve on buns with lettuce, ketchup, and sliced red onion.

CHICKEN UNDER A SKILLET

Makes 4 to 6 servings

¼ cup unsalted butter, softened
1 tablespoon chopped fresh cilantro
1 teaspoon lime zest
½ teaspoon garlic powder
¼ teaspoon kosher salt
¼ teaspoon ground black pepper
1 (4- to 5-pound) whole chicken, giblets and backbone removed
Chipotle-Lime Sauce (recipe follows)

FIRST Preheat grill to high heat (400° to 450°). Preheat a 12-inch cast-iron skillet on grill for 15 minutes.

NEXT In a small bowl, stir together butter, cilantro, zest, garlic powder, salt, and pepper. Rub mixture under skin and on outside of chicken. Place chicken skin side down in skillet. Place a second skillet on top of chicken.

LAST Cook, covered, for 20 minutes. Remove top skillet; carefully turn chicken. Place skillet back on chicken, and cook, covered, until a meat thermometer registers 165°, about 20 minutes more. Carefully remove skillet from grill. Serve with Chipotle-Lime Sauce.

CHIPOTLE-LIME SAUCE

Makes about 1½ cups

- 2 jalapeño peppers, halved and seeded
- 2 fresno peppers, halved and seeded
- ⅔ cup ketchup
- ⅔ cup orange juice
- 3 tablespoons fresh lime juice
- 2 tablespoons chopped fresh cilantro
- ¼ teaspoon ground chipotle chile pepper

FIRST Preheat grill to high heat (350° to 400°).
NEXT Grill peppers cut side up, covered, until blackened, 3 to 4 minutes. Place peppers in a resealable plastic bag. Seal bag; let stand for 15 minutes. Peel and discard skin from peppers.
LAST In the container of a blender, combine peppers, ketchup, orange juice, lime juice, cilantro, and chile pepper. Blend until smooth. Cover and refrigerate for up to 1 week.

BLACKENED GROUPER

Makes 4 to 6 servings

- **¼ cup smoked paprika**
- **2 tablespoons dried thyme**
- **2 teaspoons onion powder**
- **1½ teaspoons kosher salt**
- **1½ teaspoons garlic powder**
- **1 teaspoon ground black pepper**
- **½ teaspoon dry mustard**
- **½ teaspoon ground red pepper**
- **½ cup unsalted butter, melted**
- **2 pounds grouper fillets**
- **1 tablespoon olive oil**
- **3 lemons, halved**

FIRST Preheat grill to high heat (400° to 450°). Preheat a 12-inch cast-iron skillet on grill for 15 minutes.

NEXT In a small bowl, stir together paprika, thyme, onion powder, salt, garlic powder, black pepper, mustard, and red pepper. Pour melted butter into a shallow dish. Dip fish in melted butter, turning to coat. Sprinkle both sides of fish with spice mixture; pat gently to coat.

NEXT Add oil to skillet (oil should smoke); place fish in skillet. Cook, covered, until browned, 3 to 4 minutes. Turn, and cook, covered, until fish flakes easily with a fork, 3 to 4 minutes more. Carefully remove skillet from grill.

LAST Place lemons cut side down on grill. Cook, covered, until charred, 3 to 4 minutes. Serve with fish.

ORANGE-CHIPOTLE PORK TENDERLOIN

Makes 4 to 6 servings

1 (7-ounce) can chipotle salsa*
1 teaspoon orange zest
2 cups fresh orange juice, divided
1 teaspoon kosher salt
¼ teaspoon ground black pepper
2½ pounds pork tenderloin
1 tablespoon vegetable oil
1 orange, halved
Garnish: fresh cilantro leaves

FIRST In a large bowl, stir together chipotle salsa, zest, ½ cup orange juice, salt, and pepper. Add pork tenderloin, stirring to coat. Cover and refrigerate for 30 minutes.
NEXT Preheat grill to 400°. Preheat a 12-inch cast-iron skillet on grill for 10 minutes; add oil.
LAST Remove pork from marinade, discarding leftover marinade; wipe off any excess. Place pork in skillet with orange halves and remaining 1½ cups orange juice. Cook, covered with grill lid, for 20 minutes. Turn pork; grill, covered, until a meat thermometer inserted in thickest portion registers 145°, about 20 minutes more. Let stand for at least 5 minutes. To serve, slice pork; garnish with cilantro, and squeeze with charred oranges, if desired.

**We used San Marcos.*

classic
DESSERTS
FINISH YOUR FEAST WITH THESE COBBLERS,
COOKIES, AND EVERYTHING IN BETWEEN

PEACH-BLACKBERRY BUTTERMILK PIE

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THE PERFECT COBBLER

Cobbler is the embodiment of summertime in the South. Traditionally composed of a bounty of fruit bubbling beneath a topping of biscuits, batter, or bits of crust, this sweet staple is ripe with bright seasonal flavor. Pick your favorite produce or mix-and-match whatever is in season—you can't go wrong. This easier-than-pie dessert is simplicity at its sweetest.

COBBLER TIPS

- Partially cooking the filling before adding the cobbler topping helps ensure the topping doesn't overcook.
- When making the Almond Shortbread Topping, use cold ingredients. This will ensure that the fat doesn't melt into the flour, and that the topping comes out of the oven tender.
- Adding the topping to the warm filling helps cook the underside of the biscuits.

PEACH-BLUEBERRY SKILLET COBBLER

Makes 8 to 10 servings

- 8 cups peeled, pitted, and sliced fresh peaches
- 1 cup fresh blueberries
- 1 cup firmly packed light brown sugar
- 2 tablespoons orange zest
- 1 tablespoon almond extract
- 2 teaspoons cornstarch
- 2 tablespoons water
- Almond Shortbread Topping (recipe follows)
- 1 tablespoon sparkling sugar

FIRST Preheat oven to 375°.
NEXT In a 12-inch cast-iron skillet, combine peaches, blueberries, brown sugar, zest, and almond extract. Cook over medium-high heat, stirring occasionally, for 8 to 10 minutes.
NEXT In a small bowl, stir together cornstarch and 2 tablespoons water; stir into peach mixture. Cook, stirring frequently, until thickened, about 2 minutes. Remove from heat.
NEXT Divide Almond Shortbread Topping into 8 rounds. Place over fruit mixture; sprinkle with sparkling sugar.
LAST Bake until browned and bubbly, about 30 minutes.

ALMOND SHORTBREAD TOPPING

Makes 6 to 8 servings

- 1¼ cups all-purpose flour
- ½ cup sugar
- 1½ teaspoons baking powder
- 1 teaspoon kosher salt
- 6 tablespoons cold unsalted butter, cubed
- ½ cup heavy whipping cream
- ½ cup sliced almonds

FIRST In a large bowl, stir together flour, sugar, baking powder, and salt. Using a pastry blender, cut in butter until mixture is crumbly. Stir in cream and almonds just until combined. (Mixture will be crumbly.)
LAST Using your hands, gently shape dough into a disk. Wrap in plastic wrap, and refrigerate until ready to use.

BUTTERMILK POUND CAKE

Makes 1 (9x5-inch) loaf

¾ cup unsalted butter, softened
1½ cups sugar
3 large eggs, room temperature
1½ cups all-purpose flour, sifted
½ teaspoon kosher salt
½ cup whole buttermilk
Buttermilk Whipped Cream (recipe follows)

FIRST Spray a 9x5-inch cast-iron or metal loaf pan with baking spray with flour. Line pan with parchment paper, and spray pan again.
NEXT In a large bowl, beat butter and sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
NEXT In a medium bowl, stir together flour and salt. Reduce mixer speed to low. Gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Spoon batter into prepared pan.
LAST Place in a cold oven. Bake at 300° until a wooden pick inserted in center comes out clean, about 1 hour and 20 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Serve with Buttermilk Whipped Cream.

BUTTERMILK WHIPPED CREAM

Makes about 4 cups

1½ cups heavy whipping cream
¾ cup whole buttermilk
½ cup confectioners' sugar

FIRST In a large bowl, beat cream, buttermilk, and confectioners' sugar with a mixer at high speed until soft peaks form, about 2 minutes. Serve immediately.

PLUM CROSTATA

Makes about 6 servings

10 fresh plums, quartered
⅔ cup plus 2 teaspoons sugar, divided
1 tablespoon fresh lemon juice
½ teaspoon kosher salt, divided
1 teaspoon cornstarch
Basic Pie Dough (recipe follows)
2 tablespoons unsalted butter, cubed
1 tablespoon heavy whipping cream
Vanilla ice cream, to serve

FIRST In a large bowl, combine plums, ⅓ cup sugar, lemon juice, and ¼ teaspoon salt. Let stand for 1 hour. Drain plums, and return to bowl. Add cornstarch, ⅓ cup sugar, and remaining ¼ teaspoon salt; stir well.
NEXT Preheat oven to 375°.
NEXT Let Basic Pie Dough stand at room temperature until slightly softened, about 5 minutes. On a lightly floured surface, roll dough into a 12-inch circle. Transfer to a 10-inch cast-iron skillet, pressing into bottom of pan. Spoon plum mixture into center of dough; place butter over filling. Fold edges of dough over to encase filling. (Dough will not completely cover filling.) Brush with cream; sprinkle with remaining 2 teaspoons sugar.
LAST Bake until crust is golden brown and filling is bubbly, about 45 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool completely on a wire rack. Serve with ice cream.

BASIC PIE DOUGH

Makes 1 (10-inch) piecrust

1¼ cups all-purpose flour
1½ teaspoons sugar
1 teaspoon kosher salt
½ cup cold unsalted butter, cubed
3 to 4 tablespoons ice water

FIRST In the work bowl of a food processor, place flour, sugar, and salt; pulse until combined. Add cold butter, pulsing until mixture is crumbly. Add ice water, 1 tablespoon at a time, pulsing until a dough forms. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate until firm, at least 30 minutes.

PEACH-BLACKBERRY BUTTERMILK PIE

Makes 1 (10-inch) pie

- **1 (14.1-ounce) package refrigerated piecrusts**
- **1 cup fresh blackberries**
- **1½ cups peeled, pitted, and sliced fresh peaches**
- **1½ cups sugar**
- **6 tablespoons all-purpose flour**
- **¼ teaspoon kosher salt**
- **⅔ cup whole buttermilk**
- **6 large eggs**
- **1 teaspoon vanilla extract**
- **¾ cup unsalted butter, melted and slightly cooled**
- **2 teaspoons lemon zest**

FIRST Preheat oven to 350°.
NEXT Let dough stand at room temperature for 10 minutes. On a lightly floured surface, unroll one piecrust. Lightly brush with water, and place second piecrust on top, sealing layers together. Roll dough into a 14-inch circle. Transfer to a 10-inch cast-iron skillet, pressing into bottom and up sides. Fold edges under, and crimp as desired.
NEXT Place blackberries in prepared crust; arrange peaches over blackberries. Place skillet on a rimmed baking sheet.
NEXT In a medium bowl, combine sugar, flour, and salt. Whisk in buttermilk, eggs, and vanilla. Add melted butter and zest; stir well. Pour over fruit.
LAST Bake until golden brown and center is set, about 55 minutes. Let cool completely on a wire rack.

OATMEAL-TOFFEE SKILLET COOKIE

Makes 12 to 14 servings

1 cup unsalted butter, softened
1½ cups firmly packed light brown sugar
2 large eggs
1 teaspoon vanilla extract
1½ cups all-purpose flour
1½ teaspoons baking powder
½ teaspoon kosher salt
1½ cups old-fashioned oats
¾ cup toffee bits
½ cup roughly chopped toffee bars

FIRST Preheat oven to 325°. Spray a 12-inch cast-iron skillet with cooking spray.
NEXT In a large bowl, beat butter and brown sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
NEXT In a medium bowl, whisk together flour, baking powder, and salt. Reduce mixer speed to low. Gradually add flour mixture to butter mixture, beating just until combined. Stir in oats and toffee bits. Press dough into bottom of prepared skillet. Sprinkle with chopped toffee bars.
LAST Bake until golden brown, 35 to 40 minutes, loosely covering with foil to prevent excess browning, if necessary.

BUTTERMILK CHESS PIE

Makes 1 (10-inch) pie

1 (14.1-ounce) package refrigerated piecrusts
6 large eggs
3¼ cups granulated sugar, divided
9 tablespoons unsalted butter, melted
1½ cups whole buttermilk
4½ tablespoons all-purpose flour
3 tablespoons plain cornmeal
1½ teaspoons vanilla extract
¼ teaspoon kosher salt
2 tablespoons confectioners' sugar
¼ cup water
1 cup peeled, pitted, and sliced fresh peaches
1 cup fresh blueberries, divided

FIRST Preheat oven to 350°.
NEXT Let dough stand at room temperature for 10 minutes. On a lightly floured surface, unroll one piecrust. Lightly brush with water, and place second piecrust on top, sealing layers together. Roll dough into a 14-inch circle. Transfer to a 10-inch enamel-coated cast-iron skillet, pressing into bottom and up sides. Fold edges under, and crimp as desired. Top with a piece of parchment paper, letting ends extend over edges of skillet. Add pie weights.
NEXT Bake for 20 minutes. Carefully remove paper and weights. Let cool for 10 minutes on a wire rack.
NEXT In a large bowl, stir together eggs, 3 cups granulated sugar, melted butter, buttermilk, flour, cornmeal, vanilla, and salt until combined. Pour filling into prepared crust.
NEXT Bake until set, 45 to 55 minutes, covering with foil to prevent excess browning, if necessary. Let cool to room temperature. Sift with confectioners' sugar.
LAST In a small saucepan, bring ¼ cup water and remaining ¼ cup granulated sugar to a boil over medium heat. Add peaches and ½ cup blueberries. Cook until slightly thickened, about 8 minutes. Remove from heat, and stir in remaining ½ cup blueberries. Spoon over pie.

CLASSIC PINEAPPLE UPSIDE-DOWN CAKE

Makes 1 (10-inch) cake

- **1 cup unsalted butter, divided**
- **1¼ cups firmly packed light brown sugar**
- **¼ cup water**
- **3 teaspoons vanilla extract, divided**
- **½ whole fresh pineapple, peeled, cored, and cut into ¼-inch-thick slices**
- **1 cup granulated sugar**
- **2 large eggs**
- **1⅓ cups all-purpose flour**
- **2 teaspoons baking powder**
- **1 teaspoon kosher salt**
- **¼ teaspoon ground cinnamon**
- **½ cup whole buttermilk**
- **½ cup sour cream**

FIRST Preheat oven to 350°.
NEXT In a 10-inch cast-iron skillet, heat ½ cup butter over medium heat. Add brown sugar; cook, stirring frequently, until sugar is dissolved and mixture pulls away from sides of pan, about 3 minutes. Stir in ¼ cup water and 1 teaspoon vanilla; cook for 1 minute. Remove from heat. Let cool completely.
NEXT Place pineapple slices over cooled caramel in skillet. Set aside.
NEXT In a large bowl, beat granulated sugar and remaining ½ cup butter with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
NEXT In a medium bowl, whisk together flour, baking powder, salt, and cinnamon. In a small bowl, stir together buttermilk and sour cream.
NEXT Reduce mixer speed to low. Gradually add flour mixture to butter mixture alternately with buttermilk mixture, beginning and ending with flour mixture, beating just until combined after each addition. Beat in remaining 2 teaspoons vanilla. Pour batter over pineapple slices in skillet, smoothing top with an offset spatula.
LAST Bake until a wooden pick inserted in center comes out clean, 50 to 60 minutes. Let cool in pan for 15 minutes. Carefully invert onto a flat serving plate. Serve immediately.

RED, WHITE, AND BLUE COBBLER

Makes 15 to 20 servings

2 (14.1-ounce) packages refrigerated piecrusts
2 cups granulated sugar
5 pounds fresh strawberries, hulled (about 15 cups)
6 cups fresh blueberries
½ cup cornstarch
3 tablespoons unsalted butter, cubed
1 tablespoon lemon zest
1 large egg, lightly beaten
2 tablespoons coarse sugar
Vanilla ice cream, to serve

FIRST On a lightly floured surface, unroll one piecrust. Lightly brush with water, and place second piecrust on top, sealing layers together. Cut 5 (1½-inch-wide) strips, and place on a baking sheet. Refrigerate until ready to use. Repeat rolling procedure with remaining piecrusts.
NEXT Using a 3-inch star cutter, cut 5 stars. Using a 2½-inch star cutter, cut 9 stars. Place stars on a baking sheet, and refrigerate until ready to use. Reserve remaining crust for another use.
NEXT In a large bowl, stir together granulated sugar and berries. Let stand for at least 30 minutes.
NEXT Place berry mixture in a 15-inch cast-iron skillet or 2 (9-inch) skillets; stir in cornstarch. Cook over medium heat, stirring frequently, until thick and bubbly, about 15 minutes.
NEXT Preheat oven to 400°.
NEXT Remove skillet from heat. Stir in butter and zest. Place strips on cobbler, cutting to fit, if necessary. Arrange stars on top. Brush piecrust strips and stars with egg, and sprinkle with coarse sugar.
LAST Bake until crust is golden brown, 25 to 30 minutes. Serve warm with ice cream.

GRILLED PEACH PARFAITS WITH BOURBON WHIPPED CREAM

Makes 6 servings

6 fresh peaches, halved and pitted
½ cup granulated sugar
1½ cups heavy whipping cream
½ cup confectioners' sugar
3 tablespoons bourbon
¾ cup toasted pecan halves, chopped
Garnish: fresh raspberries, fresh mint

FIRST Spray a cast-iron grill pan with cooking spray. Heat pan over medium heat.
NEXT Press cut side of peaches in granulated sugar to coat. Place peaches cut side down on grill pan. Cook until grill marks form and peaches are slightly softened, 2 to 3 minutes per side.
NEXT In a medium bowl, beat cream, confectioners' sugar, and bourbon with a mixer at medium-high speed until soft peaks form.
LAST Serve grilled peaches with bourbon whipped cream. Sprinkle with pecans, and garnish with raspberries and mint, if desired.

GRILLED BANANA SPLITS

Makes 4 servings

4 bananas, unpeeled
½ cup sugar
Strawberry ice cream and chocolate sauce, to serve
Garnish: chopped roasted pistachios, maraschino cherries

FIRST Spray a cast-iron grill pan with cooking spray. Heat pan over medium-high heat.
NEXT Cut bananas in half lengthwise, leaving peels on. Press cut side of bananas in sugar to coat. Cook bananas, cut side down, until grill marks form, about 2 minutes.
LAST Remove peels from bananas. Serve with strawberry ice cream and chocolate sauce. Garnish with pistachios and cherries, if desired.

PEACH COBBLER

Makes about 6 servings

- ½ (14.1-ounce) package refrigerated piecrust
- 5 cups sliced fresh peaches (about 6 medium peaches)
- ⅓ cup firmly packed light brown sugar
- 2 tablespoons all-purpose flour
- 2½ teaspoons ground cinnamon, divided
- ⅛ teaspoon ground nutmeg
- ⅛ teaspoon kosher salt
- 2 tablespoons unsalted butter, cubed
- 2 teaspoons fresh lemon juice
- 1 tablespoon heavy whipping cream
- 2 teaspoons granulated sugar

FIRST Preheat oven to 375°.
NEXT Let dough stand at room temperature for 10 minutes. On a lightly floured surface, unroll piecrust. Cut into 8 (1-inch) strips; discard scraps.
NEXT In a 10-inch cast-iron skillet, toss together peaches, brown sugar, flour, ½ teaspoon cinnamon, nutmeg, and salt. Top with butter, and sprinkle with lemon juice.
NEXT Arrange 4 strips of dough, evenly spaced, over filling. Arrange remaining 4 strips crosswise over first dough strips. Trim excess dough; gently press edges of dough to skillet. Brush dough with cream; sprinkle with granulated sugar and remaining 2 teaspoons cinnamon.
LAST Bake until crust is lightly browned and filling is bubbly, about 35 minutes. Let cool on a wire rack for 20 minutes before serving.

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CLEANING & CARE

IF YOU TAKE THE TIME TO PROPERLY CARE FOR YOUR CAST-IRON COOKWARE, IT WILL REWARD YOU AND YOUR FAMILY WITH GENERATIONS OF LOYAL SERVICE. FOLLOW THESE TIPS TO TREAT YOUR HEIRLOOMS WITH TENDER, LOVING CARE.

RESPECT YOUR COOKWARE

Taking care of your cast iron means understanding its likes and dislikes.

— LIKES —

Cooking with oil
Dry cupboards
Gentle cleaning

— DISLIKES —

Water
Acidic foods
Soaps and harsh abrasives

CAST-IRON REVITALIZATION

If your heirlooms fall victim to rust, don't despair. Follow these steps to get them back in action.

1. Scrub with a stiff-bristle brush and hot soapy water to remove any rust or buildup. Rinse well, and dry completely.
2. Brush a light coating of oil on inside and outside of pan; wipe off excess.
3. Place a sheet of foil or a rimmed baking sheet on lower rack of oven to catch drips. Place oiled pan upside down on middle rack of oven.
4. Bake at 400° for about 1 hour. Turn off oven, and let pan cool in oven. Repeat as necessary. Store in a cool, dry place.

SEASONING TIP

Be conservative when applying oil to your pans for seasoning. Using too much can result in a sticky residue.

NO HEIRLOOM? NO PROBLEM

If you haven't been blessed with the gift of your grandma's beloved skillet, don't worry—preseasoned cast-iron pans are widely available. Before using your preseasoned cast-iron pan for the first time, rinse with water, and dry completely. Before cooking, brush cookware lightly with oil, and heat slowly.

CAST-IRON CLEANING: BEST PRACTICES

When it comes to cleaning cast iron, there is one commandment: Respect the finish. Hot water is the best tool, combined with a gentle scrub with a sponge or paper towel. Avoid immersing your cast-iron cookware in water, which increases the risk of rusting.

-SCOUR POWER-

If you're stuck with stubborn bits of cooked-on food, add about ¼ cup kosher salt to the warm pan, and gently scour with a folded kitchen towel or the cut side of a potato. Rinse, and dry thoroughly.

-CLEAN PROMPTLY-

Never put your cookware away dirty. Excess oil will pool and solidify, making future cleaning difficult. For best results, clean pots and pans as soon as they are cool enough to handle.

-DRYING CAST IRON-

After rinsing, it's crucial to dry your cookware completely. Wipe dry with a clean dish towel or paper towel, then apply a thin coat of oil, rubbing it into the surface. Heat on the stove over medium-low or in the oven at 300° until dry.

ELBOW GREASE

Desserts can leave lots of residue; a good scrub with a stiff-bristle brush and a little soap may be necessary. Just be sure to dry the pan thoroughly.

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